Starters

CHILLED STRAWBERRY BISQUE
refreshing and creamy with mint foam and lemon oil

CAPRESE SALAD
fresh mozzarella, tomato, basil, avocado and olive oil on a bed of baby arugula

SCALLOP CEVICHE*
lemon-marinated scallops, baby yellow corn, red chili and a lemon verbena-infused corn sauce

classics

MOZZARELLA STICKS
mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

CAESAR SALAD
crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing and your choice of chicken or shrimp
available as a starter or entrée

Main Courses

LOBSTER ROLL
sweet, tender lobster meat served in the traditional style on a grilled bun and paired with french fries

CREAMY SHRIMP CROISSANT
a jumbo croissant filled with creamy shrimp, with a side of cucumber-tomato salad and homemade potato chips

SPICY SHRIMP AND CHICKEN BURRITO
seasoned and grilled alongside a Cuban-style black bean muneta and fresh mango salsa

THAI GREEN VEGETABLE CURRY
assorted vegetables in a rich green curry and fragrant rice garnished with chopped peanuts and fresh cilantro

classics

SPAGHETTI BOLOGNESE
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

ROYAL CHICKEN SANDWICH
cajun spice fried chicken served on a brioche bun topped with fried onions and served with English mustard, spicy mayonnaise and french fries

STEAK FRITES*
grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

Desserts

TRADITIONAL ENGLISH TRIFLE
layers of sherry-soaked sponge cake, fruit, vanilla custard and whipped cream

LEMON CURD TARTLET
creamy lemon curd topped with torched meringue and a chocolate curl

CAPPUCCINO MOUSSE
chocolate mousse topped with coffee foam and a sprinkling of cocoa powder

classics

SEASONAL FRUIT MEDLEY
a selection of fresh hand-cut fruit

ICE CREAM
vanilla, strawberry or chocolate
no-sugar-added ice cream is also available

ALLERGEN GUIDE

no sugar added

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.